

## IN THE SPECIFICATION

Please replace the paragraph beginning on page 4, line 14 with the following rewritten paragraph:

FIG. 2A illustrates a gelatinous ingredient; according to the present invention, and FIG. 2B is a  
~~FIGS. 2B-C are top view and perspective views~~ of a housing with a gelatinous ingredient;

Please replace the paragraph beginning on page 5, line 11 with the following rewritten paragraph:

Referring to Figures 1A-C, one embodiment of the present invention provides a microwave grilling apparatus 100. The apparatus 100 includes a microwaveable housing 110, an ingredient or additive, and a grill surface. The ingredient or additive is removed from the apparatus shown in Figures 1A-C, but is shown in Figures 2A-B ~~2A-C~~). The grill or grill surface is also removed from the apparatus shown in Figures 1A-C, but is shown in Figures 4A-B. Referring to Figure 2B ~~Figures 2B-C~~, the ingredient 200 is placed in a lower section of the housing 110. The ingredient 200 can, for example, add a color, a flavoring, or an aroma to the food item. Referring to Figures 4A-B, the grill 400 is placed above the ingredient 200 and supports the food item 410. Steam 202 from the heated ingredient 200 is applied to or diffused onto the food item 410. An additive, such as a flavoring, a coloring or an aroma can be applied to the grilled food item 410. Excess steam or moisture from the heated food item 410 and ingredient 200 can be released from the housing 110 via a vent 160 to reduce the moisture content or sogginess of the grilled food item 410.

Please replace the paragraph beginning on page 11, line 24 with the following rewritten paragraph:

Turning now to Figures 2A-B ~~2A-C~~, in one embodiment, the ingredient 200 is gelatinous ingredient that includes a gelatinous base 210 and one or more additives 220. The ingredient 200 can have various shapes and additives 220 depending on the food item 410 to be prepared. For example, as previously discussed, the ingredient 200 can be a gelatinous sauce or pad that produces steam 205 when heated. The steam 205 is applied or diffused onto the food item 410 to add an additive 220, such as a flavoring, a coloring, an aroma, or a texture to the food item 410. For example, the ingredient 200 can release steam 205 with charcoal, beef, and barbeque flavorings 220 for beef and chicken food items 410. The ingredient 200 can also release steam 205 with a lemon flavoring 220 for fish food items 410. The ingredient 200 can also release steam 205 that adds various colorings 220 to the grilled food item 410, such as a dark coloring, so that the food item 410 can have a color that is consistent with grilling. For example, the ingredient 200 can release steam 205 with dark, black, brown or caramel colorings 220 for the food item 410. The steam 205 can also include an aroma, such as grilling or charcoal aromas.

The specification amendments correct inadvertent references to Figures 2C. If there are any remaining issues that can be resolved by telephone, Applicants invite the Examiner to contact the undersigned at the number indicated below.

Respectfully submitted,  
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